



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### ARIZONA SPINACH DIP WITH LIGHT TORTILLA CHIPS

2 cups dairy sour cream

1 package (9 ounces) frozen chopped spinach, thawed and well drained

1 can (4 ounces) chopped green chilis, drained

1 tablespoon instant minced onion

1 teaspoon seasoned salt

½ teaspoon hot pepper sauce

Light Tortilla Chips (recipe follows)

1. Combine all ingredients except chips in large bowl, stirring to blend.
2. Cover and chill for several hours or overnight.
3. Serve with Light Tortilla Chips, corn chips or pretzels.  
Makes 3 cups

### LIGHT TORTILLA CHIPS

10 flour tortillas

1. Preheat oven to 400 degrees F.
2. Cut each tortilla into 6 wedges. Arrange in single layer on ungreased baking sheet.
3. Bake in 400 degree oven for 5 to 6 minutes or until golden brown. Cool. Store in tightly covered container.  
Makes 60 chips.

